BTEC Assignment Brief

Qualification	Pearson BTEC International Level 3 Certificate in Hospitality Pearson BTEC International Level 3 Subsidiary Diploma in Hospitality Pearson BTEC International Level 3 Foundation Diploma in Hospitality Pearson BTEC International Level 3 Diploma in Hospitality Pearson BTEC International Level 3 Extended Diploma in Hospitality
Unit number and title	**Unit 8: Supervise Food and Beverage Service**
Learning aim(s)	**B:** Undertake the supervision of the preparation and service of a food and beverage operation **C** Review food and beverage service
Assignment title	**Supervising a food and beverage service**
Assessor	
Issue date	
Hand in deadline	

Vocational Scenario or Context	You were successful at your interview and you are now the new food and beverage service supervisor. As part of your new role you must supervise the preparation and service of a food and beverage service. The style of service you will be supervising will be given to you by your assessor. You will need to choose the appropriate service style and organise the staff to complete all necessary duties on time. Afterwards you need to reflect on the success of the food and beverage service and made recommendations for the team's development. To complete the task, you will need to be observed by your assessor working in a food and beverage service and produce an account of the service making justified recommendations for improvement.

Task 1	Your task is to work effectively supervising a food and beverage service. You will need to produce a service plan from a given brief and job sheets for staff to follow. Your planning documents should include: • Service style • Table plan • Itemised duties list

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	• Equipment list You will be required to demonstrate a range of skills including: • Effective planning • Suitability of food service for customer needs • Organisation of staff • Organisation of food service areas • Communication across different departments You will be observed by your tutor, who will produce a detailed observation record.
Task 2	You will need to write a reflective account assessing the effectiveness of the service making detailed and justified recommendations for improvement. Your account should be detailed include how you plan to implement recommended improvements.
Checklist of evidence required	Observation records Suggested record of improvement
Criteria covered by this task:	
Unit/Criteria reference	To achieve the criteria, you must show that you are able to:
8/B. D2	Perform supervision of the preparation and service of a food and beverage service independently and provide justification of the decisions made.
8/C.D3	Evaluate the food and beverage service operation, making justified recommendations and an action plan for improvement.
8/B.M2	Perform supervision of the preparation and service of a food and beverage service independently.
8/C.M3	Analyse the food and beverage service operation and make recommendations for improvement using feedback.
8/B. P3	Perform supervision of service of a food and beverage area with support
8/C.P4	Review the food and beverage service provision.
Sources of information to support you with this Assignment	None
Other assessment materials attached to this Assignment Brief	*None*